



DINNER MENU

Dinner Menu Summer '23

APPETIZERS

FILET CROSTINI .. 16

toasted italian bread spread with garlic herb butter; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.

PRIME RIB SPRING ROLLS .. 15

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

BANG BANG SHRIMP .. 18

grilled jumbo shrimp basted with a sweet chili sauce.

SICILIAN CALAMARI .. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or white wine lemon, capers, black olives.

LOBSTER MAC & CHEESE .. 21

chunks of lobster tail in a gruyere & brie cheese sauce; tossed with cavatappi pasta & julienne spinach all served in a sourdough bread bowl.

OYSTERS ON THE HALF SHELL (6) .. MP

chef's selection of fresh oysters with mignonette, cocktail sauce & a lemon wedge.

SOUPS & SALADS

SOUP DU JOUR .. MP

chef's selection, house-made.

FRENCH ONION .. 12

beef & chicken broth, caramelized onions topped with sourdough croutons & covered in melted gruyere, provolone & jarsberg cheeses.

CLASSIC CAESAR .. 12 Side .. 7

romaine hearts tossed in house-made caesar dressing; topped with parmigiano-reggiano & garlic croutons.

STEAKHOUSE WEDGE .. 12 Side .. 7

iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

OUR SIGNATURE HOUSE SALAD .. 11 Side .. 6

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

SPINACH & WATERCRESS SALAD .. 15 Side .. 10

baby spinach & watercress tossed with poppy seed dressing with mandarin orange segments, red onion, roasted cashews & fried goat cheese croquettes.

MAINS

DRY RUB BABY BACK RIBS .. full 38 / half 28

berkshire pork ribs; slow roasted & grilled in sweet baby ray's bbq sauce; served with house-made cole slaw & mashed sweet potatoes.

LOLLIPOP LAMB CHOPS .. 38

five 2oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.

CHICKEN MARSALA .. 28

roasted cornish chicken with cremini mushroom marsala sauce; served with roasted garlic mashed potatoes & grilled asparagus.

SURF & TURF PASTA .. 42

filet tips & lobster meat with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta.

LAND AND SEA .. 64

8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

HERB CRUSTED SALMON .. 34

north atlantic salmon basted with dijon mustard & crusted with parsley, rosemary, thyme; served with jasmine rice & wilted watercress.

GOURMET CRAB CAKE (2) .. 44

lump crab meat binded in a shrimp mousse with cornichon & caper remoulade; served roasted garlic mashed potatoes & wilted spinach.

PAN SEARED SHRIMP & SCALLOPS .. 42

jumbo shrimp & sea scallops pan seared with a sweet miso glaze; served with black rice & creamy edamame corn succotash.

'1855' STEAKS

8 oz FILET MIGNON .. 52

16 oz RIBEYE .. 49

14 oz NY STRIP .. 46

22 oz PORTERHOUSE .. 68

USDA certified Black Angus from the Great Plains of America.

• hand cut in-house •

WAGYU BEEF

(Australian Pure Blood)

14 oz NY STRIP .. 89

6 oz FILET MIGNON .. 89

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 22 • oscar .. 18 • lobster tail (5 oz) .. 20

steak sauces: (add .. 4) • au poivre • béarnaise • demi-glace • caramelized onions

SIDES .. 9 (serves two)

creamed or sautéed spinach • grilled asparagus • baked potato
• steak fries • orange honey glazed baby carrots • roasted mushrooms
• fried brussels sprouts

STEAK BUTTERS .. 4

bacon & scallion • gorgonzola • shallot herb

~Try our after-dinner drink & dessert menu~

Chubby's
Your Place. Eat Well. Sip Slowly.

Before placing your order, please inform your server if anyone in your party has a food allergy.

A 20% gratuity may be added to your check for parties of 6 or more.

Some items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

